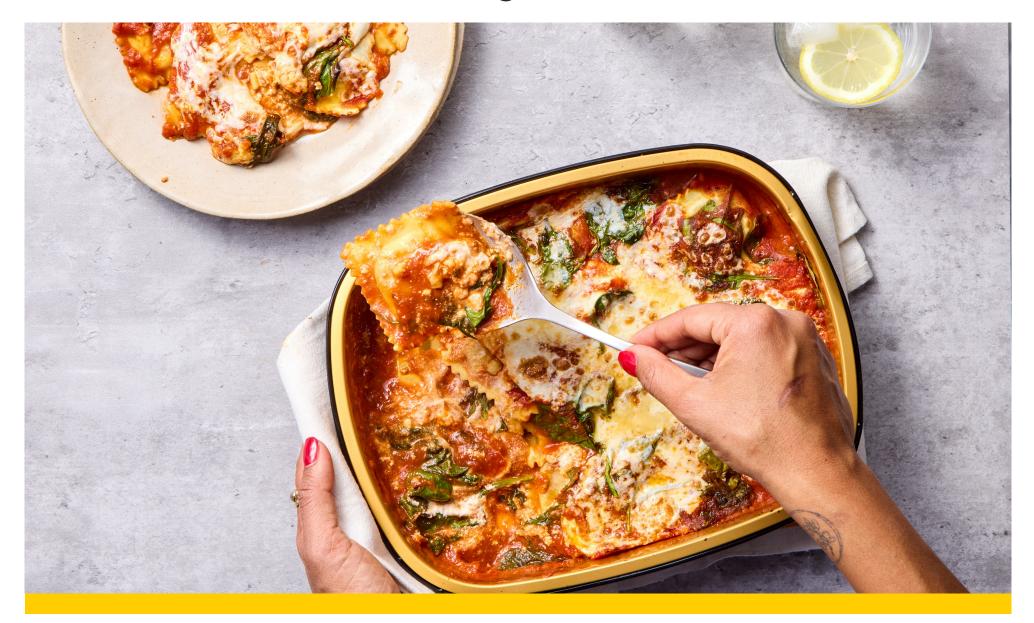
MARLEY SPOON



Beef Ravioli Lasagna

with Spinach

30min 🕺 2 Servings

This dinner shortcut is no work, all flavor. Just mix the ingredients in our easyto-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. Layers of succulent beef ravioli, vibrant marinara sauce, wilted spinach, creamy ricotta, and melty mozzarella come together in one convenient baking tray. A nod to traditional meat lasagna with no clean up? Sign us up.

What we send

- aluminum foil tray
- 3¾ oz mozzarella ⁷
- ¾ oz Parmesan 7
- 2 (8 oz) marinara sauce
- 5 oz baby spinach
- 9 oz beef & wine ravioli ^{1,3,7}
- 4 oz ricotta ⁷

What you need

• Your choice!

Tools

- aluminium foil
- box grater
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 34g, Carbs 57g, Protein 43g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan**.



2. Assemble tray

Add half of the marinara to tray and spread into an even layer. Top with ²/₃ of the spinach, sprinkle with half of the Parmesan, then place ravioli on top. Dollop ricotta over top, then add remaining spinach. Top with remaining marinara and spread into an even layer. Top with mozzarella and remaining Parmesan.



3. Bake & serve

Cover tray with foil and place on a rimmed baking sheet. Bake on center oven rack, 25 minutes.

Optional: Switch oven to broil. Remove foil and broil until **cheese** is just starting to brown, 2-4 minutes.

Let **beef ravioli lasagna tray bake** sit 5 minutes before serving. Enjoy!



Looking for more steps?



You won't find them here!



Enjoy your Marley Spoon meal!